



Chapter 1

Mise en Place (Revision from class XI)

Objectives : After completing this chapter learners would be able to :

1. Understand the meaning of mise en place.
2. Relate to activities involved in mise en place.
3. Perform the various activities that comprise mise en place.

Equipment Required :

1. Salver (Round Tray)
2. Wiping cloth
3. Tray
4. Adequate number of cutlery, flatware and hollowware required to setup the restaurant
5. Napkins
6. Glassware and crockery
7. Salt, pepper and condiments for refilling empty/used equipments

Teaching Aids : 1.Demonstration 2.Video of F&B service basics e.g. The Charlie series

Activity : Mise en place involves all such activities that ensure that the restaurant is ready for service. It involves the following activity:

1. Prepare a duty roster showing the jobs to be completed before the actual service starts and allocate the work to different staff on duty.
2. Filling up the water jugs and placing them on the side board on an underplate.
3. Stacking the sideboard with sufficient proprietary sauces like Tabasco sauce , Tomato ketchup, mustard sauce etc
4. Fill up sugar basins (bowls) with sugar cubes / sachets.





5. Keep order taking pads ready.
6. Fill up straw holders, toothpick stands and condiments tray.
7. Keep pickle/chutney/sauce boats filled ready for use.
8. Keep bread baskets ready for picking up breads.
9. Stack plates into the plate warmer
10. Lay the table according to the type of menu on offer with polished cutlery, glassware and crockery.
11. Stack the side board with sufficient extra cutlery, flatware, glassware and linen.
12. Have enough clean salvers and tray on the sideboard for the service.
13. Keep crumbling sets ready.
14. Prepare napkin folds and set the table. Keep sufficient extra napkins ready on the side board.
15. Fill up the butter dishes
16. Keep finger bowls and lemon wedges ready
17. Fill up preserve pots, mustard pots and cruet sets.
18. Stack the refrigerator with sufficient soft drinks, mineral water, beer etc
19. Ensure the sufficient ice cubes are available
20. Switch on the water cooler, geyser and water boiler
21. Prepare lemon juice, sugar syrup and fruit garnishes that may be needed for cocktails.

Points to be Remembered

1. Mise en place literally stands for “Putting in place”.
2. It involves activities undertaken for preparation of work place for ultimate smooth service.
3. Mise en place usually follows mise en scene
4. It is undertaken with the assistance of the housekeeping staff.
5. Mise en place starts just prior to service and carries on during the service time
6. Usually an area is designated in the pantry for waiters to carry out the mise en place during service hours. It involves a lot of wiping , cleaning and polishing hence sufficient wiping cloth is kept ready near the mise en place area





HANDLING OF CUTLERY AND CROCKERY

(1)



Wiping a plate

(2)



Wiping spoons

(3)



Wiping glass wares

(4)



Carrying Clean glasses
to the side board

(5)



Well stacked sideboard
(a) Cutlery Storage

(5)



Well stacked sideboard
(b) Plate and Crockery Storage



